



Bacon Cheddar Jalapeño Cornbread

Jacob · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

1 hr

Description

This bacon jalapentildeo cornbread is the result of combining a number of my favorite cornbread recipes The first time I made it I had people begging for the recipe The problem was that it didnt exist as I had just improvised it as I went along Heres my attempt to put it down in words

Ingredients

- - 5 slices bacon - 3 cups all-purpose flour - 1 cup yellow cornmeal - $\frac{1}{4}$ cup white sugar - 2 tablespoons baking powder - 2 teaspoons kosher salt - 1 cup milk - 1 cup buttermilk - 1 cup unsalted butter
- melted - 3 extra large eggs
- lightly beaten - 1 (8 ounce) package shredded sharp Cheddar cheese - 3 jalapeno peppers
- diced

Instructions

1. Fry bacon in a large cast iron skillet over medium-high heat
2. turning occasionally
3. until evenly browned
4. about 10 minutes. Transfer bacon to a paper towel-lined plate; reserve remaining bacon grease in the skillet. Crumble bacon. Preheat the oven to 350 degrees F (175 degrees C). Place the skillet with bacon grease in the oven. Combine flour
5. cornmeal
6. sugar
7. baking powder
8. and salt in a large bowl. Whisk milk
9. buttermilk
10. butter
11. and eggs in another bowl; stir milk mixture into flour mixture until just combined. Batter will be slightly lumpy. Fold in Cheddar cheese and jalapeño peppers. Allow batter to rest at room temperature for 10 minutes. Pour batter into the hot skillet; sprinkle with crumbled bacon
12. gently pressing bacon into batter. Bake in the preheated oven until a toothpick inserted into the center comes out clean
13. 30 to 35 minutes. Cool in the pan for 10 minutes before slicing. Cook's Note: If you have a large cast iron skillet
14. use it for this! Otherwise
15. you can use a greased 9x13-inch baking pan. A hot skillet with bacon grease to pour the batter into will give the cornbread a good crispy outside and added bacon flavor.